



events made easy



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COFFEE BREAKS

Coffee and Tea

100% Columbian coffee, regular and herbal teas

Cold Beverages

Assorted fruit juices

Assorted soft drinks

Fruit juice (serves 10)

Iced tea (serves 10)

Chilled milk (serves 10)

Bottled still water

Bottled sparkling water

Assorted vitamin water / energy drinks

Fresh from the Bakery

Assorted pastries

Assorted muffins

Croissants with butter, preserves

Assorted bagels with cream cheese, butter, preserves

Assorted dessert squares

Freshly-baked jumbo cookies

Assorted breakfast breads

Gluten-free baked goods

Breakfast Items

Assorted fruit yogurt

Sliced seasonal fresh fruit

Whole fresh fruit

Overnight oats

Waffle station (minimum of 15 guests)

Munchies and Snacks

Vegetable crudité's with ranch dressing

Imported and domestic cheeses with crackers

Assorted mini chocolate bars

Assorted individual potato chip bags

Pretzel bowl (serves 8-10)

Trail mix with dried fruit

Popcorn with flavour shakers

'Chicago-Style' popcorn (cheese and caramel mixed)

Assorted cereal / granola bars

Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.

food &
beverage
solutions



BUILD YOUR OWN BREAKS (MINIMUM 15 GUESTS*, pricing is per guest)

Beverage (choice of 1)

Snacks (choice of 2)

Beverage (choice of 1)

Snacks (choice of 3)

Choose a Beverage

100% Colombian coffee, regular and herbal teas

Assorted fruit juices

Iced tea

Choose Your Snacks

Assorted gourmet desserts and squares

Freshly-baked jumbo cookies

Assorted breakfast breads

Sliced seasonal fresh fruit

Whole fresh fruit

Vegetable crudité's with hummus

Assorted mini chocolate bars

Assorted individual potato chip bags

Trail mix with dried fruit

Popcorn with flavour shakers

'Chicago-Style' popcorn (cheese and caramel mixed)

Assorted cereal / granola bars

Red pepper hummus with pitas

Tortilla chips with fresh salsa and guacamole

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BREAKFAST BUFFETS (MINIMUM 15 GUESTS*, pricing is per guest)

Continental Breakfast

100% Columbian coffee, regular and herbal teas
Fruit juice
Fresh fruit salad
A selection of pastries and baked goods with butter and preserves

Deluxe Healthy Breakfast

100% Columbian coffee, regular and herbal teas
Fruit juice
Fresh fruit salad
Heart-smart muffins
Multigrain bagels with cream cheese, butter and preserves
Vegetarian frittata

Hot Morning Buffet

100% Columbian coffee, regular and herbal teas
Fruit juice
Fresh fruit salad
A selection of pastries and baked goods with butter and preserves
Scrambled eggs (substitute egg enhancements below for an additional charge)
Bacon and sausages
Breakfast potatoes

ENHANCEMENTS TO BREAKFAST BUFFETS

Eggs Benedict Poached egg, crisp pancetta, toasted English muffin, classic hollandaise sauce

Breakfast Sandwich Fried egg, crisp pancetta, fresh tomato, cheddar cheese, toasted English muffin

Vegetarian Frittata Italian-baked omelette, sautéed spinach, peppers, asparagus, crumbled feta

Scramblers Scrambled eggs or egg whites

Western Crisp bacon, green onions, red peppers, cheddar cheese

Canadian Crisp bacon, mushrooms, cheddar cheese

Meat Lovers Crisp bacon, sausage, ham, cheddar cheese

Vegetarian Red peppers, mushrooms, diced tomatoes, sautéed spinach, feta cheese

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LUNCH BUFFETS (MINIMUM 20 GUESTS*, pricing is per guest)

Taste of Italy

Minestrone soup
 Tomato panzanella salad
 Golden beet, quinoa, kale salad
 Chicken parmesan
 Ricotta-stuffed ravioli
 Penné beef bolognese
 Garlic toast
 Assorted dessert squares
 100% Colombian coffee, regular and herbal teas

Taste of Athens

Greek salad
 Lemon chicken breasts
 Beef kebabs
 Rice pilaf
 Greek potatoes
 Pitas
 Tzatziki
 Assorted dessert squares
 100% Colombian coffee, regular and herbal teas

Taste of Asia

Asian inspired soup
 California chicken salad
 Black bean steamed cod
 Wok seared chicken
 Braised udon noodles with vegetables
 Coconut and kaffir lime leaf scented jasmine rice
 Miso honey zucchini
 Assorted dessert squares
 100% Colombian coffee, regular and herbal teas

Additions:

Assorted soft drinks and juices
 Sliced seasonal fresh fruit

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LUNCH BUFFETS CONTINUED (MINIMUM 20 GUESTS*, pricing is per guest)

Taste of Mexico

Caesar salad
 Hard taco shells and soft corn tortillas (lettuce cups available as gluten-free option)
 Seasoned lean ground beef
 Fajita chicken
 Chopped tomatoes, lettuce, cilantro
 Fresh cut jalapeños
 Shredded cheddar cheese
 Sour cream, salsa, guacamole
 Taco chips
 Rice and beans
 Assorted dessert squares
 100% Colombian coffee, regular and herbal teas

Addition:

Vegan ground beef

Canadian Pub Experience

Mixed greens with house vinaigrette
 Thinly sliced beef with au jus
 Fresh sliced pretzel buns
 Sliced tomatoes, red onions, dill pickles, caramelized onions
 Dijon mustard, mayonnaise, horseradish, house-made barbecue sauce
 Country potato salad
 Assorted dessert squares
 100% Colombian coffee, regular and herbal teas

Classic Working Lunch (minimum of 15 guests)

Chef's soup of the day
 Mixed greens with house vinaigrette
 Assorted sandwiches on artisan breads and assorted wraps:
 Chef's selection of ham, turkey, roast beef, tuna, egg salad, chicken salad, vegetarian
 Sliced seasonal fresh fruit
 Assorted dessert squares
 100% Colombian coffee, regular and herbal teas

Additions:

Assorted soft drinks and juices
 Sliced seasonal fresh fruit

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LUNCH BUFFETS CONTINUED (MINIMUM 15 GUESTS*, pricing is per guest)

Executive Lunch Buffet Served 10:30am - 2:00pm

Baked Salmon

Fresh baked rolls with butter
Soup / Salads (choice of 2)
Side (choice of 1)
Fresh seasonal vegetables
Sliced seasonal fresh fruit
Assorted gourmet dessert squares

Roast Beef

Fresh baked rolls with butter
Soup / Salads (choice of 2)
Side (choice of 1)
Horseradish and au jus
Fresh seasonal vegetables
Sliced seasonal fresh fruit
Assorted gourmet dessert squares

Grilled Chicken Breast

*Choice of wild mushroom cream sauce or lemon
sun-dried tomato herb sauce*

Fresh baked rolls with butter
Soup / Salads (choice of 2)
Side (choice of 1)
Fresh seasonal vegetables
Sliced seasonal fresh fruit
Assorted gourmet dessert squares

Ricotta Stuffed Ravioli

Fresh baked rolls with butter
Soup / Salads (choice of 2)
Side (choice of 1)
Fresh seasonal vegetables
Sliced seasonal fresh fruit
Assorted gourmet dessert squares

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Soup/Salads

Chef's soup of the day
Caesar salad
Mixed greens with house vinaigrette
Mediterranean pasta salad
Marinated vegetable salad
Country potato salad
Kale and quinoa salad
Greek salad
Spinach salad with house-made dressing

Sides

Herb-roasted potatoes
Jasmine rice
Mashed potatoes
Wild rice medley
Garlic toast

Additions (Subject to extra charge)

- Soup / Salad
- Side
- Main Entrée
- Assorted soft drinks and juices

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PLATTERS & APPETIZERS

Platters | suitable for 30 guests

Fresh fruit kebabs with yogurt dip
 Vegetable crudités with hummus and ranch dressing
 Charcuterie platter
 Imported and domestic cheeses with crackers
 Warm roasted garlic naan bread with olive tapenade
 Spinach and artichoke dip with corn tortillas
 Jumbo shrimp display
 Assorted bruschetta – traditional, sweet red pepper, tomato, goat cheese
 Assorted mini sandwiches
 Roasted vegetable platter

Cold Appetizers priced per dozen | minimum of 3 dozen per selection

Smoked salmon and cream cheese canapés
 Tomato and goat cheese bruschetta on herb crostinis
 Tuna tataki on crisps
 Tomato, basil, bocconcini skewers with balsamic vinegar drizzle
 Charcuterie skewers
 Crisp vegetable crudités shots

Hot Appetizers priced per dozen | minimum of 3 dozen per selection

Greek-style meatballs with tzatziki
 Chicken souvlaki with tzatziki
 Spanakopita with tzatziki
 Beef satay with peanut sauce
 Tandoori chicken skewers with mango chutney
 Tequila prawns
 Shrimp spring rolls with wasabi aioli
 Vegetarian spring rolls with plum sauce

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DINNER BUFFETS (MINIMUM 25 GUESTS*, pricing is per guest)

Classic Dinner Buffet

Fresh baked rolls with butter
 Classic salad (choice of 1)
 Gourmet salad (choice of 1)
 Seasonal vegetable medley
 Side (choice of 1)
 Main entrée (choice of 1)
 Sliced seasonal fresh fruit
 Assorted dessert squares
 100% Columbian coffee, regular and herbal teas

Deluxe Dinner Buffet

Fresh baked rolls with butter
 Classic salad (choice of 1)
 Gourmet salads (choice of 2)
 Vegetable crudités with ranch dressing
 Seasonal vegetable medley
 Sides (choice of 2)
 Main entrées (choice of 2)
 Sliced seasonal fresh fruit
 Assorted dessert squares
 100% Columbian coffee, regular and herbal teas

Executive Dinner Buffet

Fresh baked rolls with butter
 Classic salad (choice of 1)
 Gourmet salads (choice of 2)
 Vegetable crudités with ranch dressing
 Seasonal vegetable medley
 Sides (choice of 2)
 Main entrées (choice of 3)
 Domestic and imported cheese platter
 Sliced seasonal fresh fruit
 Assorted gourmet dessert and squares
 100% Columbian coffee, regular and herbal teas

Classic Salads

Caesar salad
 Mixed greens with house vinaigrette

Gourmet Salads

Mediterranean pasta salad
 Marinated vegetable salad
 Country potato salad
 Kale and quinoa salad
 Greek salad
 Spinach salad with house-made dressing

Sides

Herb roasted potatoes
 Jasmine rice
 Mashed potatoes
 Wild rice medley

Main Entrées

Baked salmon
 Roast beef with mini Yorkshire pudding, au jus
 Grilled chicken breast in wild mushroom cream sauce
 Grilled chicken breast in lemon sun-dried tomato herb sauce
 Ricotta-stuffed ravioli

Additions (subject to extra charge)

- Main entrée
- Salad
- Side
- Baileys chocolate bread pudding

Upgrade Main Entrée

Herb crusted Prime Rib with mini Yorkshire pudding and red wine reduction (subject to extra charge)

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PLATED DINNERS (MINIMUM 25 GUESTS*, pricing is per guest)

All plated dinners are served with fresh baked rolls with butter, 100% Colombian coffee, regular and herbal teas, and Chef's choice of dessert.

Starter Options (choice of 1)

Chef's soup of the day

Caesar salad

Mixed greens with house vinaigrette

Main Entrées (choice of 2)

Pan-Roasted Salmon with green beans, fingerling potatoes, garlic parmesan butter, citrus beurre blanc

Herb Crusted Prime Rib with mini Yorkshire pudding, au jus, mashed potatoes, seasonal vegetables

New York Steak with seasonal vegetables, mashed potatoes *(available at select locations)*

Oven Roasted Chicken with sweet potato and cheddar gratin, golden beets, snap peas

Ricotta-Stuffed Ravioli with arugula pesto, marinara sauce

*Ricotta-Stuffed Ravioli will be offered to vegetarian guests.

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LATE-NIGHT THEMED STATIONS (MINIMUM 25 GUESTS*, pricing is per guest)

Available after 8:00pm

Canadian Pub Experience

Thinly sliced beef with au jus
Fresh sliced pretzel buns
Sliced tomatoes, red onions, dill pickles, caramelized onions
Dijon mustard, mayonnaise, horseradish, house-made barbecue sauce

Poutine Station

Seasoned yam fries
Cheese curds
Bacon bits
Green onions
Beef gravy

Waffle Station

Belgian waffles
Syrup
Seasonal berry compote
Fresh whipped cream
Shaved chocolate
Pecans

Taco Station

Hard taco shells and soft corn tortillas (lettuce cups available as a gluten-free option)
Seasoned lean ground beef
Fajita chicken
Chopped tomatoes, lettuce, cilantro
Fresh cut jalapeños
Shredded cheddar cheese
Sour cream, salsa, guacamole
Taco chips

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BEVERAGE SERVICE

Host Bar | host pays for all liquor consumption

House liquor – 1oz
 Premium liquor – 1oz
 House wine
 Premium wine
 Domestic bottled beer
 Craft / Premium beer
 Import beer
 Coolers
 Cider
 Soft drinks / juices
 Bottled water

***Host bar, prices do not include taxes.**

Champagne toast (per guest)
 Non-alcoholic punch (serves 30)
 Adult punch (serves 30) (where applicable)

Cash Bar | guests purchase tickets from a cashier

House liquor – 1oz
 Premium liquor – 1oz
 House wine
 Premium wine
 Domestic bottled beer
 Craft/Premium beer
 Import beer
 Coolers
 Cider
 Soft drinks/juices
 Bottled water

***Cash bar, prices include taxes.**

All bars include the following standard items: rye, gin, white rum, dark rum, vodka, scotch, domestic beer, and house wine. Bar mixes include: orange juice, Clamato juice, lime juice, cranberry juice, regular and diet soft drinks, and water. Please ask for pricing on premium products.

Note: The bartender charge of \$25 per hour (minimum of four (4) hours) will be waived if sales meet or exceed \$400 per bar. In addition, a ticket seller charge of \$15 per hour (minimum of four (4) hours) will apply to cash bars.

Alcohol Service Policy

It is our policy to serve alcoholic beverages in a responsible and professional manner at all times. We shall adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons.

The hours of beverage service varies by location. Please speak with the Banquet Manager about details for your location.

We are happy to bring in wine from established suppliers for your event. Please inquire with the Banquet Manager. We are unable to accomodate requests for home brew / U-brew.

ask to
see our
extended
wine list



Equipment (per day)

Flip Chart – includes paper and markers
Whiteboard – includes markers and eraser
Easel
LCD Projector
Screen – 6 foot
Screen – 8 foot
Speakerphone
Podium
Wired Microphone
Cordless Microphone
Lapel Microphone
Extension Cord
Power Bar

All audio visual pricing is subject to change and based on availability.

Please ask the Banquet Manager for pricing on any audio visual equipment you may require that is not listed. We would be happy to secure a quote for you.

We are proud to offer wireless Internet in our meeting rooms. Should you require more than our standard Internet service (light surfing for multiple users), please speak with the Banquet Manager.

Note: all music pre-recorded or live is to be independent of meeting room sound systems and subject to RESOUND and SOCAN as well as other applicable fees where required by law.

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& video
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